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A.D. 1860, 14<sup>th</sup> JULY. N<sup>o</sup> 1707.

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S P E C I F I C A T I O N

OF

A X I M I L I A N L O U I S J O S E P H C H O L L E T .

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A L I M E N T A R Y C O M P O U N D .

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L O N D O N :

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,  
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1861.







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A.D. 1860, 14th JULY. N° 1707.

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### Alimentary Compound.

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*(This Invention received Provisional Protection only.)*

**PROVISIONAL SPECIFICATION** left by Maximilian Louis Joseph Chollet at the Office of the Commissioners of Patents, with his Petition, on the 14th July 1860.

I, MAXIMILIAN LOUIS JOSEPH CHOLLET, of No. 7, Rue Marbeuf, Paris, in the Empire of France, do hereby declare the nature of the said Invention for “A SOLID ALIMENTARY COMPOUND FOR MAKING SOUP, SEASONING MEATS, MADE DISHES, AND VEGETABLES,” to be as follows:—

This Invention consists of a certain alimentary compound made in a solidified form, from which soups and other nutritive diet may be made in an economical and expeditious manner without employing gelatine or fibrine. This compound is made by mixing certain ingredients together, namely, wheat or other flour with fatty substances, such as oil, beef fat, and other like substances. The following kinds are used in preference to others, namely, butter, lard, mutton fat, veal and beef fats. These substances, or one or any part or mixture of them, are placed in a pan with a certain amount of flour and boiled together. To make it more palatable some garlic, échalotte, or other like vegetable or substance, may be added according to taste, to which may also be added salt, pepper, and other like condiments. A compound thus made is passed through a sieve in any suitable manner, and run into moulds, or it may be put in tin or other metal boxes, and hermetically sealed when required for long preservation. The chief object of the Invention is to form a cheap and nourishing food from materials generally thrown away, and without the use of flesh meat

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*Chollet's Alimentary Compound.*

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otherwise than the fat thereof, also to make it in such a form that a soup or other nutritious diet may be expeditiously made by the aid of boiling water. This compound may also be used for seasoning meats, made dishes, and vegetables, by adding a little according to the flavour desired.

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LONDON:

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Printers to the Queen's most Excellent Majesty. 1861.